



Where The Land, Food, and People Come Together!

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Distribution Week #26

Field Walk....

We've had so many farm members ask "Where's the garlic?" Well, we can finally say that the garlic is here! It's just not going to be ready to eat for about nine more months. Garlic is one of the few crops that is planted in late fall and is harvested the following July. Last fall, Segue and I were about nine hundred miles east (in Massachusetts), hence, why there was no garlic this year. But on Friday, with help from 16 Principia botany students, we planted 75 pounds of garlic. Planting garlic involves taking the bulbs and separating the individual cloves. Then each individual clove is planted and next year will produce an entire bulb of garlic (with about 7-10 individual cloves inside each bulb)--now that's a good investment. We guess that from our meager 75 pound start, next year we will yield about 600 pounds. And then next fall we will save some of the cloves from the harvest and then plant those out for the next year. And then again the next year, and the year after that and the year after that....

We ordered our beautiful, enormous German garlic from a small organic garlic farm in New York state and more than any other capital expense this year, this garlic investment feels the most important to us. Yes, we bought some major equipment, built a great little barn, developed a website--but purchasing the garlic that Segue and I will grow out hopefully for the rest of our life-long days felt like the most lasting, solid, tangible, delicious infrastructure purchase of the year. Here's to next season and many cases of garlic breath!

Enjoy the harvest, Amy & Segue



Our Best Guess for what's in your Share:
lettuce, salad mix, spinach, sweet potatoes, peppers, carrots, turnips, rutabagas, swiss chard, and...

Brussel Sprouts: Think baby cabbages perfect for roasting, sauteing, or steaming. We harvest the entire stalk--just pull them off and you're on your way!



Just One Week Left!!

What's For Dinner: Winter Root Soup from "Fields of Plenty" by Michael Ableman

- 1 T olive oil
- 2 T unsalted butter
- 2 medium onions, cut into 1/2 inch dice
- 1 tsp thyme
- salt and pepper to taste
- 2 large carrots, cut into 1/2 inch dice
- 1 rutabaga, peeled and cut into 1/2 inch dice
- 2 potatoes, cut into 1/2 inch dice
- 2 turnips cut into 1/2 inch dice
- 1 bay leaf
- 6 cups of water (or chicken stock for extra flavor)
- 3/4 cup chopped fresh flat-leaf parsley

Heat a large stockpot over medium heat and add the olive oil and butter. When the butter has melted, add the onions, thyme and a pinch of salt. Gently saute until the onions are tender. Add the diced root vegetables, bay leaf and water (or stock). Reduce the heat to medium-low and gently simmer the soup, stirring occasionally, until the vegetables are tender, about 1 hour. Transfer about 2 cups of the soup to a blender and puree until smooth. Return the puree to the pot and add the parsley. Simmer for 5 minutes then serve.